

Gluten Free

Starters

LOADED QUESO BLANCO

ground beef, refried beans, guacamole, sour cream, pico 13

CEVICHE

shrimp, onion, jalapeño, jicama, avocado, tomato, lime juice, cilantro 14
(please specify without tortilla bowl)

FIESTA GUACAMOLE

avocado, onion, roasted garlic, jalapeño, cilantro, pico 12

TORTILLA SOUP

chicken, avocado, cilantro, cup or bowl 8/9
(please specify without tortilla strips)

Bowls & Salads

CILANTRO LIME RICE BOWL avocado-tomatillo salsa, monterey veggies, black bean corn or apple-mango relish, tajín avocado ♦ fajita chicken or shrimp 15 ♦ fajita steak* 16

CADILLAC BOWL ground beef, black beans, mixed cheese, chili con carne, queso blanco, sour cream sauce *(please specify without sour cream sauce)* 16

POLLO LOCO BOWL fajita chicken, mixed cheese, sour cream sauce *(please specify without sour cream sauce)* 17

BARBACOA BOWL braised brisket, caramelized onion, pepper jack, verde sauce 17

MANGO AVOCADO SALAD mixed greens, black bean corn relish, spiced pecans, mixed cheese, tortilla strips, cilantro, champagne vinaigrette *(please specify without tortilla strips)* ♦ fajita chicken or shrimp 18 ♦ fajita steak* 19

CLASSIC TACO SALAD shredded lettuce, borracho beans, rice, queso blanco, guacamole, sour cream, pico *(please specify without taco bowl)* ♦ ground beef or ranchero chicken 16 ♦ fajita steak* 19

COZUMEL SHRIMP SALAD citrus-marinated & grilled, mixed greens, tajín avocado, radish, tomato, jalapeño, roasted corn relish, honey-garlic vinaigrette *(please specify without tortilla strips)* 19

SOUP & SALAD tortilla soup & mini taco salad ♦ ground beef or ranchero chicken *(please specify without taco bowl & tortilla strips)* 16

FAJITAS

marinated & grilled w/caramelized onions & peppers, served w/warm tortillas, guacamole, mixed cheese, sour cream, pico, rice & your choice of beans
(please specify with corn tortillas & without fajita juice)

CHICKEN
SINGLE 23 ♦ DOUBLE 38

STEAK*
SINGLE 27 ♦ DOUBLE 42

SHRIMP
SINGLE 25 ♦ DOUBLE 40

LUNCH FAJITAS (available M-F until 4pm) ♦ chicken 15 ♦ shrimp 16 ♦ steak* 17

Tacos (rice and choice of beans)

CARNE ASADA* onion, cilantro, fresh lime, corn tortillas 17

FISH OR SHRIMP slaw, aioli, seasonal relish, avocado-tomatillo salsa *(please specify corn tortillas)* 16

STREET TACOS braised brisket, onion, cilantro, corn tortillas 15

RANCHERO CHICKEN lettuce, tomato, mixed cheese *(please specify corn tortillas)* 14

GROUND BEEF lettuce, tomato, mixed cheese *(please specify corn tortillas)* 14

CARNITAS braised pork, onion, cilantro, verde sauce, fresh lime, corn tortillas 16

Enchiladas (rice and choice of beans)

FAJITA CHICKEN mixed cheese, sour cream sauce *(please specify corn tortillas & without sour cream sauce)* 16

FAJITA STEAK* mixed cheese, queso, corn tortillas 18

BARBACOA braised brisket, jack cheese, verde sauce, corn tortillas 16

RANCHERO CHICKEN pepper jack cheese, sour cream sauce, corn tortillas *(please specify without sour cream sauce)* 14

GROUND BEEF mixed cheese, queso blanco, corn tortillas 14

CHEESE & ONION mixed cheese, chili con carne, red onion, corn tortillas 14

Mama's Favorites

(rice and choice of beans)

HOUSE-MADE PORK TAMALES
topped w/chili con carne & mixed cheese 17

FIESTA PLATTER
(pick three) choice of any taco, enchilada or tamale 18
♦ fajita chicken or steak* +2 per item
(please specify corn tortillas)
(smaller portion available for lunch M-F until 4pm 13)

CARNE ASADA*
1/2 pound hand-cut & marinated steak,
(please specify without jalapeño fries) 28

BAJA MONTEREY
marinated & fire-roasted, topped w/roasted peppers & onions, pepper jack cheese, avocado
♦ chicken 20 ♦ steak* 22

Guests enjoying our Complimentary Items without the purchase of an alcoholic beverage or an entrée will be charged a \$7 set-up fee.

We are concerned for your well-being. *If you have allergies, please alert a manager as not all ingredients are listed! While we offer gluten free menu options, we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur.* Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Mama Roja standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. Mama Roja and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurant.

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.